

Garlic Chicken Drumsticks

Chris Butler, 2010

Yields: one serving

Glaze:

- 10 - 15 Chicken drumsticks
- 2 cloves of garlic, peeled and crushed
- 4 tbsp Molasses
- 2 tbsp Soy sauce
- Black pepper to taste

Veggies:

- 1 tbsp Vegetable oil
- 1 tbsp Balsamic vinegar
- 1 tsp Worcester sauce
- 1 clove of garlic, peeled and crushed
- Vegetables to taste (Red / Green Bell peppers, onions etc.)
- Black pepper to taste

Fire up the BBQ.

Clean and slice the vegetables. Mix the oil, Balsamic vinegar, Worcester sauce, garlic and pepper in a bowl. Add vegetables.

Mix the glaze and pour over the drumsticks.

Add the drumsticks to a closed grill basket and add the vegetables to an open grill basket.

When the BBQ reaches 400°F, reduce heat and maintain at 400°F. Place both baskets in the BBQ. Close lid and time for 9 minutes. Open lid, flip the drumsticks over and add the balance of the glaze. Stir vegetables.

Close lid and time for an additional 9 minutes.

Yummy, what a treat!